

COUNTERTOP GAS GRIDDLE AND RADIANT CHAR BROILER



Model XX-4BG (Griddle tilts up 90° for Char Broiling)

SPECIFICATIONS

Countertop gas radiant char broiler with spring balanced, feathertouch, heavy duty tilting breakfast griddle designed for broiling or grilling in one unit.

Exterior is all stainless steel. Front grease trough, slide out stainless steel water pan/grease drawer and 4" (102mm) chrome plated adjustable legs are standard. The tilting breakfast griddle is 1/4" (7mm) cold rolled steel. Interior combustion chamber is fabricated of 11 gauge and 16 gauge HRS and hand welded to form a single unit.

The XX-4BG features four 24" long, 18,000 BTU/HR, independently controlled, clog-proof, high efficiency burners.

14 Gauge, 300-series stainless steel radiant heat deflectors are placed directly above each burner for even heat transfer to the broiling surface and breakfast griddle. Cast iron radiants are optional.

Flame guards are attached to the underside of each burner to prevent direct contact of grease and flames.

Top grates are cast iron with channels to direct grease to front trough. Grates are 6" (152mm) wide by 23 3/4" (603mm) long with 3/4" (19mm) rib spacing, while several grate types are optional and may be mixed and matched.

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□ Model XX-4BG

STANDARD FEATURES

- Spring balanced, feather-touch, heavy duty tilting breakfast griddle
- Cast iron top grates for broiling
- □ 18,000 BTU/HR per burner with independently operated control valves
- 72,000 BTU/HR natural or propane gas model XX-4BG
- All stainless exterior finish
- □ Low profile, countertop design only 13 1/4" to broiling/grilling surface
- Stainless steel slide-out grease drawer/water pans and 4" legs
- Stainless steel radiant heat deflectors with flame guards
- □ 3/4" (19mm) NPT rear gas connection and pressure regulator
- Limited one year parts and labor warranty

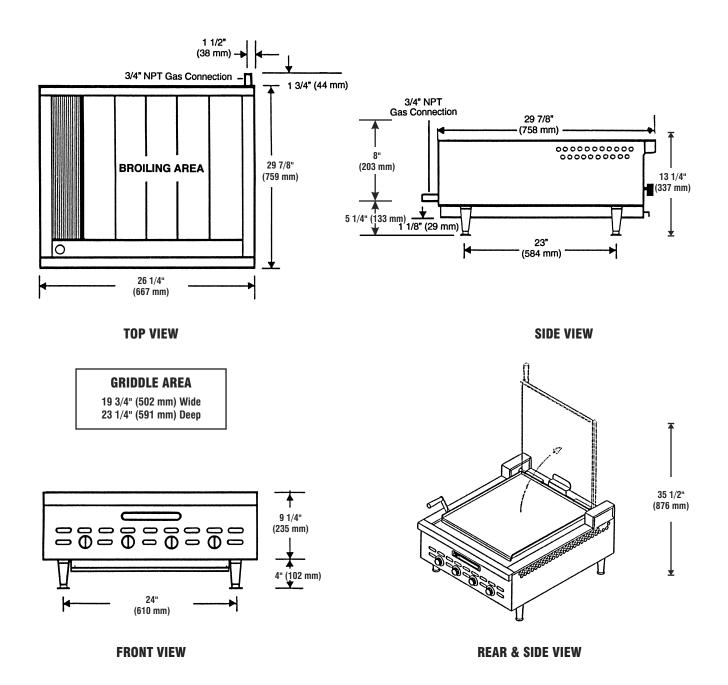
OPTIONS & ACCESSORIES

- □ Stainless steel front-mounted work deck with or without sauce pan cut-outs
- Richlite front mounted work deck with or without sauce pan cut-outs
- Cast iron radiants
- Cast iron burners
- □ Stainless steel equipment stand with or without casters
- □ Meat grates, fish grates and/or floating rod grates
- Char broiler and grilling utensils
- Gas connector hoses
- Removable splash guards

CERTIFICATIONS







ALL DIMENSIONS NOMINAL

SHIPPING	INFOR	MATIO	N					
	Shippin	g Weight			Carton	Dimensio	ns	
Model	Lbs.	Kilos	Wi Inches	dth mm	De Inches	pth mm	Hei Inches	ght mm
XX-4BG	378	171	32	813	36	914	28	711

SPECIFICA	TIONS									
	Broil	ing Area	# Top	# of		()verall D	imension	s*	
Model	in.		Grates	Burners	Wid	th	De	pth	Hei	ght
wodel		mm			Inches	mm	Inches	mm	Inches	mm
XX-4BG	21x24	533x610	4	4	26 ¹ /4	667	30	762	13 ¹ /4	337
	-						*Height in	cludes 4" (1	02 mm) sta	andard leg

GAS SUPPI	LY		
Model	BTUH	KW	CONNECTION
XX-4BG	72,000	21.09	3/4"

	Inches	mm
Right	0	0
Left	0	0
Rear	0	0



Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification